

Japanese Cuisine Chef

Sakimoto Japanese Bistro

Christchurch CBD,

Chefs/Cooks

Full time

\$28 – \$34

Join the Sakimoto Family!

SAKIMOTO becomes an important part of the community when our customers and staff can look forward to coming to the restaurant.

Establishing a constructive and cooperative working environment is highly thought of.

Regardless of cultural backgrounds and language barriers, at SAKIMOTO we value trust between staff and welcome those who can support each other in their journey of advancing in hospitality careers.

We offer a family-like work vibe, and flexible schedules, all while celebrating your achievements as our own.

If you have a passion for Japanese cuisine and culture and want to be part of a loving and dynamic team, apply now and grow with us!

For more info, check our website: <https://www.sakimotojapanesebistro.com>

Address: 119 Worcester Street, Christchurch CBD, (Shop 16A Cathedral Junction)

This role:

- Our kitchen consists of three sections working with three chefs: Stove, Tempura and Sushi and Sushi / Sashimi
- Must be a team player, sharing all tasks including the dishes and cleaning up
- Ability to work within a small kitchen with an understanding of sharing the limited space
- Our 70-seat restaurant opens Mon-Sun for dinner service only from 17:00 – 21:00 (last order), usually 13:00 - 17:00 daily prep, 21:00-22:00 clean up and closing.
- Full-time permanent position: 35 hours weekly guaranteed, but usually 40–45 hours average.
- Minimum 1-year contract, with the first 90 days being the probation period.
- Operate on a flexible 2-day-off weekly roaster (regular schedule not preferred but possible), expect to work on weekends and most public holidays. (Xmas, New Year) *Some public holidays will be closed
- (For non-resident/citizen applicants) We are a fully Accredited Employer, but you must first have a valid NZ work visa to apply.

You must have:

- Minimum 1 year of experience in Japanese cooking and ability to manage at least two sections of Stove, Tempura and Sushi and Sashimi
- Minimum 3 years of stable experience working in similar full-service, licensed and fast-paced restaurants.
- Great overall operation skills, able to follow recipes, finish orders in time and with proper quality standards, constantly monitor and maintain item quality and presentation, and able to seasonally update and develop menus with the team.
- Solid knife and food prep skills, able to handle various raw and cooked ingredients, vegetables, meat, poultry, seafood, sauce and broth preps, etc.
- General kitchen management skills, including organizing stock and ordering, task and time management, enforcing Food Control Plan and relevant hygiene and food safety standards, cost control, up keeping equipment, washing and cleaning.
- Strong work ethic and teamwork skills, know when and how to support others to ensure a seamless workflow in the kitchen.
- Basic conversational English (Fluency in Japanese or Chinese will be a bonus)
- Able to multitask, work effectively under pressure, and solve problems
- Able to work in multilingual and multicultural environments
- Able to work unsupervised or alone with good pace and performance
- Flexible in working days and hours
- Good understanding of Japanese cooking and food preparation

Bonus Qualities:

- Proven experience as a sushi/sashimi chef or tempura chef
- Great hot stove skills
- FOH experience in a similar full-service restaurant
- Good communication skills with FOH, suppliers, customers, etc.
- Extraordinary understanding/knowledge of Japanese or similar cuisines and food cultures

Sounds like you? Apply now!!

- Please send your CV and cover letter to the email address below.
- Please include a personalized cover letter explaining why you would like to join our team
- Interview and pre-contract trial shift (one whole day shift) with \$25/h apply

sakimotojapanesebistro.office@gmail.com

Contact: Seiji Shimizu, Carl He

(Please note: applications with no complete CV and cover letter will not be considered. We are after staff with basic attention to detail.)